

## LATEST FRENCH FASHION GOSSIP BY "SUN'S" EXPERT

Wonderful. White Frocks for Smart  
Folks for Trouville-Deauville--  
White Spotted Muslin Go-  
ing to Be the Rage

BY CLAUDE CHERYS.

AT a moment when all the world seems keenly interested in the subject of individual fashions, an influential newspaper in Paris has published a series of photographs of a famous actress who has long been considered one of the best dressed women in the French capital. This actress is Marcelle Lender and the photographs bear dates which range from 1899 to 1914.

Fifteen years! A long time when one is considering the little ways of such a quick change artist as the autocrat of fashion.

Let us for a moment look at one or two facts, straight in the face.

Marcelle Lender and Mme. Bartet, of the Comedie Francaise have long been admitted leaders in the world of fashion—leaders of the best order, for their word and their example have been law to many of the best dressed society women. I have before me on my desk the photographs already mentioned, of Marcelle Lender: I have also a series of photographs of Mme. Bartet, which cover the same years. And each series tells the same tale.

The individuality of the woman has, in every case, proved stronger than fashion. Each gown, no matter whether it is of 1899, 1906, 1912 or 1914, bears a close relationship to its fellow. There are little differences of "ligne," of course. In 1899 the sleeves are slightly puffed on the shoulders; in 1911 they are quite flat; in 1914 they are kimono style. There are many other trifling differences exist, but the important point is that in the case of the Lender photographs, as in the case of those of Mme. Bartet, the general outline remains the same. The woman expresses herself in her clothes.

Now this is exactly what ought to happen with every woman. She ought to indicate her knowledge and appreciation of changing fashions, but she ought never to permit these fashions to obliterate or overshadow her own individuality. Jean Worth has preached this gospel so often that it should be unnecessary to repeat it, but the idea of individuality seems the very last thing the average woman considers.

She is Persian to-day and Japanese to-morrow. She is fluff and stately by turns. She chooses a gown because somebody tells her that it is "le dernier cri" and it never occurs to her to ask intimate questions of her own individuality before making the choice. That is why we encounter so many eccentricities in the world of fashion—meaningless eccentricities, because they express nothing.

I do not know how the hall of discontent in connection with present day fashions was set rolling, or by whom; but it is certain that this discontent is on the increase. Many newspapers, especially American newspapers, have said hard things about the designs created by the dressmakers of Paris. They have spoken of them as "absurd" and "immodest" and "theatrical." But the writers of these criticisms do not realize that they are more often than not, speaking of a subject which they do not fully comprehend.

They speak of "Paris fashions" as if the magic words represented designs which might be adopted by women in general. There never was a greater mistake than this. Most of the sensational models exhibited in the show rooms of New York and London were originally created for some pretty actress or photographic beauty whose chief object in life is to attract attention. Very many of the best models created by the leading dress artists of Paris are much too subdued and quiet to suit the requirements of foreign buyers; nevertheless they are the real Paris fashions which are worn by exclusive Parisiennes.

I have often pointed out to English and American women that the secret of real Paris fashions cannot be learned in a day. I have also pointed out that the society woman of 35 or 40 cannot do better than follow in the steps of Mme. Bartet, while younger women will find an ideal model in Gabrielle Dorziat. For the bud with plenty of pin money there is no better model than Mlle. Jane Renouard.

It is predicted that the season at Trouville-Deauville will be specially brilliant this year. The villas are nearly all rented and the booking at the big hotels is very considerable. Deauville is determined to push itself into prominence.

A few years ago this charming seaside resort was proud of the fact that it was considered rather slow when compared with brilliant Trouville, but all that has been changed. Deauville is now the smartest of the smart. Personally I consider it one of the ideal holiday resorts of Europe.

Beer is doing some wonderful things for the Trouville season. Many of the best models created by this house show a clever combination of embroidered batiste, washable chiffon and tulle; I am now referring to gowns intended for afternoon wear. Beer has some specially beautiful specimens of embroidered batiste; for example, a deep shade of butter blue embroidered in wash silks, the colors being in subdued tints of green, blue and faded rose. A charming model had a gathered skirt of this material, with a long tulle and gathered, in dark blue wash tulle and a swathed sash of black tulle. The corsage was semi-transparent and showed folds of chiffon crossed over a trim underbody of embroidered batiste. There was a picture-hat in black velvet straw to accompany this dress. The hair was wide and flat and the crown was circled with blackberry bangles and dark blue velvet roses.

White spotted muslin is going to be the rage at the smart beaches. With these muslin dresses coats made of white linen or pique will be worn. I have seen several charming pique coats

which were copied very closely from a man's dinner jacket. These semi-loose coats will be worn over pleated skirts in muslin or linen, or in conjunction with more elaborate skirts composed of spotted muslin.

White linen always plays an important part in the comedy of fashion at Trouville. This material gives the best effects on the famous "planches," the name given to the long walk composed of white wood planks which skirts the sands. The Parisiennes are very fond of wearing pure white at Trouville; they say, and with reason, that there is something in the atmosphere which gives a sparkling appearance to snowy linen or muslin.

One of the most spirituelle and charming women I ever met, the unfortunate Mlle. Lanthelme, more than once said to me that she had an idea that the open sea loved women who habitually dressed in pure white. She never missed the August season at Trouville and never failed to wear the soft white gowns which she believed so much appreciated by the sea. I recalled her laughing words when the news reached Paris of her tragic death. In purest white, with her favorite pearls clasped round her throat, she sank to rest in the arms of swift waves.

In the full length figure I have sketched this week I have indicated one of the most popular sashes of the moment. These long lengths of supple silk are very cleverly arranged by Parisian dressmakers. They are made to mould the hips, with long ends which tie in a loose bow at the back; or they are wound lightly round the waist, passed forward over the hips and then tied low down in front in Patma fashion.

Nearly all of the new Trouville gowns show sashes of this order in dark foudard or in soft charmeuse or taffeta. On plain white muslin dresses, with flounced skirts, spotted foudard makes an effective sash; for example, a navy blue ground with large white spots, or a dark crimson ground with circles of Egyptian blue. The sash shown in my full length drawing was finished with a curious fringe. This is an original idea and effective if arranged by a master hand.

A Worth casino gown, intended for afternoon wear at Trouville, was composed of white embroidered muslin. The skirt was arranged in three graduated flounces and there was a very wide folded sash in sapphire blue foudard spotted with white. The muslin corsage was folded over the bust and there was a deep sailor collar covered with fine embroideries similar to those on the flounces. This charming costume was accompanied by a shady hat in Tuscan straw which was trimmed with shaded roses and sapphire blue velvet ribbons.

For morning wear on "les planches" Worth is making some charming suits in white and palest beige linens. The pleated skirts of these suits are short, to show the dainty shoes, and the coats are, as a rule, rather long and of a distinctly mannish outline. Little blouses in cobweb muslin are to be worn with these costumes and flat brimmed sailor hats made of coarse basket straw, with a band of corded ribbon encircling the crown. These ultra plain suits are intended for very early morning wear when the chic Parisiennes go for "le footing."

## COLD DELICACIES.

In these days of torrid weather cold delicacies for the table are welcomed by housewife and family alike. Following are recipes for some cold sweet dishes for the summer table:

**Apple Cream.**—Peel and core three pounds of apples and cook them with a little water till soft, with one-half a pound of sugar, then rub through a sieve. Beat up the whites of three eggs and add them to the pulp and beat it all together till it becomes thick and white, heap it up on a dish and pour cream around.

**Pommes Richeleu.**—Peel and core as many apples as you require, halve them across and simmer in water until tender, but unbroken. When cool place some blanched, peeled and sliced almonds on the halved apples and dust with caster sugar, then place them in the oven for a minute or so to brown the sugar; between the almonds place halved glaze cherries, arrange the apples on a glass dish on mounds of whipped cream flavored with vanilla and sweetened with sugar.

**Himmel Speise.**—Arrange in alternate layers grated chocolate, grated pumpernickel (this can be obtained from any delicatessen shop), whipped cream and either red currant or raspberry jelly, as preferred, till the dish is full, adding to it if liked a little rum and covering it all with whipped cream.

**Norwegian Cream.**—Blanch and chop four ounces of almonds and boil them with three ounces of sage and one pint of raspberry juice till tender, then add in two well beaten eggs, pour it all into a mould and leave till set. Serve with cream or custard.

**Creme Lorraine.**—Line a border mould with wine jelly and garnish this with slices of bananas (cut horizontally and previously marinated with lemon juice and sugar) and blanched and shred pistachios and almonds. Set this garnish with a little more jelly and fill up the centre with the following: Peel and slice some bananas, say four, and marinate them for an hour or so in a little lemon juice, sifted sugar and maraschino liquor syrup, then smash them up with a silver fork, mixing in with them as you do so a spoonful of sieved strawberry jam, and lastly a third of their united bulk of stiffly whipped cream; flavor with a few drops of essence of vanilla and color to a delicate pink with a drop or two of liquid carmine. Run a layer of jelly over it all and leave till set.

**Chartreuse of Strawberries.**—Have ready two plain moulds, one rather larger than the other, and pour a little just liquid lemon jelly into the larger mould. In this place a layer of large picked strawberries halved lengthways and set this with a little more jelly. When this is fairly set place the smaller mould in the centre, fill up the space between with more strawberries and jelly as before, and put the mould on ice. Meanwhile whip half a pint of



A BEAUTIFUL MODEL FOR TROUVILLE.

A Beer model composed of embroidered batiste, washing chiffon and supple silk.

cream till stiff, dissolve one-half ounce of leaf gelatine in a very little water and mix it with half a pint of strawberry juice, obtained by mashing the fruit and rubbing it through a very fine sieve. Add this gradually to the cream and when this is ready and the outer part of the jelly set remove the inner mould by pouring a little warm water into it and fill up the centre with the cream. Set on ice for an hour, then turn out and serve.

**Potées Cassées de Coriols Glaces.**—Stone some ripe cherries and toss them in caster sugar, and with them half fill some small glasses, sprinkle them with a little kirsch and stand on ice till wanted, when you pile them up with whipped and frozen cream, flavored with kirsch or lemon juice and sweetened with four ounces of sugar to the half pint of cream.

**Creme de Pain Bis.**—Make one and a half pints of rich custard in the usual way, dissolve in it three-quarters ounce of leaf gelatine and strain this while

still hot onto three ounces of brown bread crumbs mixed with two ounces of crushed macaroons, or, if preferred, you can use five ounces of brown bread crumbs alone, flavoring it with two or three drops of almond essence, and one or two spoonfuls of maraschino liquor syrup; cover down the basin containing the mixture closely till cold, then mix in half a pint of stiffly whipped cream sweetened and flavored, when you pour the mixture into a border mould; leave till set, then turn out and fill the centre with a good fruit salad stood on ice till wanted.

For the fruit salad choose ripe, sound fruit of as many varieties as you like, choosing well colored fruit for preference. Take one and a half pints of this, measured after it is peeled, seeded or stoned and cut up. Roll three-quarters pound of leaf sugar in one and a half pints of water till it is of the consistency of cream, and when it has cooled a little, but is still hot, lay in the fruit, add to it a spoonful of maraschino liquor syrup and a teaspoonful of vanilla

essence; let it stand till cold, then cover the bowl containing it with a bright tin or stewpan lid and bury in ice and freezing till half an hour.

**Nougat Cases With Strawberries.**—Put into a pan rather over seven ounces of sugar with the strained juice of a lemon, place the pan over a gentle fire and let the sugar melt and become a golden brown, stirring it occasionally to insure the sugar being thoroughly melted. In the meantime peel, blanch and chop finely ten and a half ounces of almonds and place these in the oven till of a golden brown, then add them to the sugar, mix thoroughly, and let it all just boil up. Have ready a mould brushed over with sweet oil, put part of the nougat onto an oiled slab or flat dish and press it out thinly with a palette knife, being careful not to break it, and line the oiled mould with this nougat as possible, pressing the nougat into position with a halved lemon and trim neatly with a sharp knife, leave the nougat till perfectly cold and firm.

gorgeous colorings are hand painted like the bags and are for teapots holders. Brilliant parrots also painted are for the same use.

Tan or bronze green crocheted silk square bags for opera or calling use are drawn with silk cord and have rainbow silk long tassels at either side. They are lined with a soft satin to blend with the tassels.

Wire handles, ribbon wound and trimmed, to hold the cake or sandwich plate are very convenient for the outdoor tea table on the porch.

## JUST OUT OF WIVES.

THE first time I went fishing up in Maine," said a New York clergyman, who loves the gentle art, "I had as my guide an odd old native of the backwoods named Joy—Cap'n Joy, they called him. He was peculiarly disinclined to be communicative, and did not seem to find any interest in any subject I from time to time brought forward, so one day on the lake I thought I would try him along the line of his domestic relations, and I said to him:

"Have you a wife, cap'n?"

"No," he drawled. "I'm sort o' out o' wives jest now."

"Not seeing any particular point about the reply I let it go at that, but I found later that he was a considerable point to it, for I learned that Cap'n Joy had five wives, and had buried the fifth only the week before."

Linen or Pique Coats Like a Man's  
Dinner Jacket Another French  
Fancy—Elaborate Sashes Part  
of Many Costumes

then slip out of the mould with a small pointed knife and fill these cases with strawberries, previously marinated in orange juice and sugar, pile stiffly whipped cream on top, and serve.

**Gateau en Surprise.**—Take a chocolate cake, cut off a slice from the top, then scoop out the inside, being careful to leave about three-quarters of an inch at the bottom, and ice with chocolate glaze, ornamenting it with angelica leaves and crystallized apricots. In the meantime cut up three glaze apricots, three glaze green gages, twelve glaze cherries and a slice of pineapple and leave these to marinate in a little lemon juice, maraschino liquor syrup and sugar for an hour, then stir this fruit into half a pint of stiffly whipped cream and leave on ice for an hour. At the bottom of the cake put a layer of crushed strawberries and cream, then fill up with the cream mixture, replace the top slice, pile up some whipped cream on top and serve.

**Creme aux Framboises.**—Choose one pint of ripe well colored raspberries, stalk them and cook them with one-half pound of sugar till thick, adding the strained juice of half a lemon. Leave the fruit till cool, then stir in six crushed sponge cake fingers and heat this mixture a little at a time into half a pint of stiffly whipped cream. Have ready a border mould lined with lemon jelly, fill up with the mixture, pour a layer of the jelly over the top and leave till set; then turn out and serve, filling the centre with a rich custard, into which some whole raspberries have been stirred.

## JAM RECIPES.

THE following recipes not only include a wide selection of uncommon jam but specify the various ways in which they may be utilized.

**Melon and Red Currant Jam.**—Four pounds of melon (two rather small, firm ones), two pounds of red currants, three pounds of sugar, two lemons. Quarter each melon, put the pulp and seeds aside and after paring and weighing the pieces cut them into half inch dice. Mix with them the sugar and finely grate the rinds of the lemons and keep covered until the following day. Bruise the red currants well with a heavy wooden spoon, then press as much as possible through a fine sieve or strainer. Cover the residue and the seeds and pulp from the melon with water, boil gently for about forty minutes, then strain and replace the liquid in the pan. Now boil rapidly until reduced to no more than a teacupful. Keep all separate until the following day, then boil the melon, sugar and liquid from seeds gently for about an hour before adding the pulped red currants. Another half hour's gentle boiling usually thickens the jam sufficiently. The lemon juice is not added until the jam is almost done. The delicate pink tint and transparency of this preserve combines attractively with ice cream or custard in cups; also it is less commonplace than ordinary jam as a filling for dainty tartlets or when sandwiched between layers of Genoise or as an intermediary in a trifle of sponge cake and custard.

**Melon and Pineapple Jam.**—Six pounds of melon (three rather small ones), about a pound and a half of pineapple either fresh or tinned, four pounds of sugar, two lemons. After taking off the skin in the ordinary way pare the melons again and this second paring chop rather finely. Cut the remainder of the melons into half inch dice, mix with them the minced melon, the finely grated rinds of the lemons and the sugar and macerate until the following day. Cut the pineapple into very small pieces and leave it covered overnight. To the trimmings of a fresh pineapple or the juice from tinned pineapple add the pulp and seeds taken from the melons, and about twenty minutes gently for about forty minutes, then strain and if necessary boil again until reduced to a teacupful. Next day boil the melon, sugar and liquid from the seeds gently for an hour, then put in the pineapple. About twenty minutes subsequent boiling usually thickens it sufficiently, the lemon juice being added five minutes before completing the process.

**Melon and Plum Jam.**—Four pounds of melon (two rather small, firm ones), four pounds of red plums, five pounds of sugar. Halve and stone the plums and mix with them about half of the sugar. After removing a thick paring slice the melons, cut them into half inch dice, and add the remainder of the sugar. Cover the pulp and seeds of the melons and the stones taken from the plums with water, boil them for about half an hour, then strain. If necessary reduce the liquid to a teacupful by rapid boiling; remove the kernels from the stones and mix them with the plums. Add the pieces of melon, and the pieces of melon become clear transfer them to a dry jar. When all are done mix with the boiling vinegar the sugar, spice and salt, boil it slowly for twenty minutes and toward the end add the juice of the lemons, also a little more vinegar should not enough remain to fill the jar or jars almost to the brim. Pour it over the melon while boiling and fasten down immediately. The plums will keep almost indefinitely in screw topped jars or closely sealed bottles.

**Picked Melon.**—Two pounds of melon, one pound of sugar, two lemons, two pints of good vinegar, four teaspoonfuls of peppercorns, two teaspoonfuls of allspice, twelve cloves, a level teaspoonful of salt. After paring the melon cut it into pieces an inch wide and three inches long, pour over them the vinegar and cover closely. On the third day following drain off and heat the vinegar, and when nearly boiling add the melon and finely grated rinds of the lemons. As the pieces of melon become clear transfer them to a dry jar. When all are done mix with the boiling vinegar the sugar, spice and salt, boil it slowly for twenty minutes and toward the end add the juice of the lemons, also a little more vinegar should not enough remain to fill the jar or jars almost to the brim. Pour it over the melon while boiling and fasten down immediately. The plums will keep almost indefinitely in screw topped jars or closely sealed bottles.

**Melon Compote.**—A fairly ripe melon, half a pint of fruit juice, sugar, arrowroot, lemon juice or other flavoring. A very thick paring must be taken off immediately. The plums will keep almost indefinitely in screw topped jars or closely sealed bottles.

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melon, or two thinner ones, mixing the inner one and the seeds and pulp with the fruit stewed to provide the juice. The red juice yielded by red currants gives the best effect, though in point of flavor the compote is no less good when raspberry, red plum or even clear rhubarb juice or tomato syrup takes its place. The fruit from which the juice is extracted should be slowly cooled with just a little water in a jar or enameled pan. Usually the juice is sufficiently clear when passed through a fine strainer, but if not strain it through a scalded jelly bag or old table napkin tied to the legs of a reversed chair. Reheat and sweeten to taste and in it simmer a few at a time until they become transparent narrow pieces of melon about two inches long. When all are done thicken the liquid to the consistency of this cream with arrowroot (not corn flour) and flavor it with lemon juice or a little brandy or liqueur. Though ready to serve when cold, it will keep a week or two in a covered jar.

**Tomato Syrup.**—After roughly skimming the tomatoes cook them very slowly in their own juice by the side of the fire either in a covered jar or enameled saucepan until reduced to shreds. The pulp may then be either drained in a scalded jelly bag or first drained in an enameled colander and afterward passed through a strainer to remove the seeds. For each pint of liquid allow three-quarters of a pound of sugar. Boil the two together to a thick syrup, which usually takes about an hour, and skim when necessary. Either hot or cold this will be found a good sauce to serve with blancmange or farinaceous puddings; it also forms a capital base for fruit compote or a good substitute for cherry when making a trifle and it is easily stiffened by adding gelatine or arrowroot. It will keep for a year or two in screw top jars.

**Bottled Morella Cherries.**—Morella cherries, and for each pound of fruit a quarter pound of cane loaf or good preserving sugar and a quarter of a pint of water. After removing the stalks put the cherries into dry jars, preferably those possessing screw tops. Place the jars in a boiling pot, surround them to at least three-quarters of their height with cold water and put on the glass covers, or, failing these, use small plates, saucers or saucepan lids. Heat the water slowly and keep it simmering. Boil the sugar and water together for about half an hour, or until reduced to one-third. As soon as the cherries begin to shrink use the contents of one jar to fill the remainder, then fill them almost to the brim with nearly boiling syrup. At once fasten down, but leave the jars in the water until cold. They will keep for a year or two in screw top jars, and for a few months when simply covered with parchment.

**Red Bramble Jelly.**—Unripe blackberries, sugar, lemons. Gather the brambles before they begin to turn black. Remove the stalks, wash well, then cover them with water. Boil them steadily for half an hour, bruising them well at the side of the pan as soon as they begin to soften. The slow process of straining through a jelly bag is not really necessary, as the jelly is quite clear when first passed through a colander and afterward through a strainer—both enameled, of course, since metal would destroy its beautiful red color. And it is well worth while to leave the residue draining on inclined dishes or large plates for two or three days, as the juice which runs off is so clear and red as to be a good substitute for the juice of red currants. For each pint of liquid add from three-quarters to one pound of good preserving sugar, according to degree of sweetness liked, and boil the two together until it stiffens when tested. If caught at the right moment it will set when it has boiled for about twenty minutes, but once this stage is passed the boiling has to be continued for at least twenty minutes longer. Lemon juice to taste should be added when the jelly is nearly ready. The sub-acid flavor of this jelly is very agreeable in a Swiss roll or Victoria sandwich. When boiled only to a thick syrup and stored in screwtop jars, it will keep good for months, and will be found useful to serve either hot or cold with blancmange or plain souffles or farinaceous puddings.



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Selma's Russian Pine Shampoo, 25c. 50c. 10c. 15c. 20c. 25c. 30c. 35c. 40c. 45c. 50c. 55c. 60c. 65c. 70c. 75c. 80c. 85c. 90c. 95c. 1.00. 1.05. 1.10. 1.15. 1.20. 1.25. 1.30. 1.35. 1.40. 1.45. 1.50. 1.55. 1.60. 1.65. 1.70. 1.75. 1.80. 1.85. 1.90. 1.95. 2.00. 2.05. 2.10. 2.15. 2.20. 2.25. 2.30. 2.35. 2.40. 2.45. 2.50. 2.55. 2.60. 2.65. 2.70. 2.75. 2.80. 2.85. 2.90. 2.95. 3.00. 3.05. 3.10. 3.15. 3.20. 3.25. 3.30. 3.35. 3.40. 3.45. 3.50. 3.55. 3.60. 3.65. 3.70. 3.75. 3.80. 3.85. 3.90. 3.95. 4.00. 4.05. 4.10. 4.15. 4.20. 4.25. 4.30. 4.35. 4.40. 4.45. 4.50. 4.55. 4.60. 4.65. 4.70. 4.75. 4.80. 4.85. 4.90. 4.95. 5.00. 5.05. 5.10. 5.15. 5.20. 5.25. 5.30. 5.35. 5.40. 5.45. 5.50. 5.55. 5.60. 5.65. 5.70. 5.75. 5.80. 5.85. 5.90. 5.95. 6.00. 6.05. 6.10. 6.15. 6.20. 6.25. 6.30. 6.35. 6.40. 6.45. 6.50. 6.55. 6.60. 6.65. 6.70. 6.75. 6.80. 6.85. 6.90. 6.95. 7.00. 7.05. 7.10. 7.15. 7.20. 7.25. 7.30. 7.35. 7.40. 7.45. 7.50. 7.55. 7.60. 7.65. 7.70. 7.75. 7.80. 7.85. 7.90. 7.95. 8.00. 8.05. 8.10. 8.15. 8.20. 8.25. 8.30. 8.35. 8.40. 8.45. 8.50. 8.55. 8.60. 8.65. 8.70. 8.75. 8.80. 8.85. 8.90. 8.95. 9.00. 9.05. 9.10. 9.15. 9.20. 9.25. 9.30. 9.35. 9.40. 9.45. 9.50. 9.55. 9.60. 9.65. 9.70. 9.75. 9.80. 9.85. 9.90. 9.95. 10.00. 10.05. 10.10. 10.15. 10.20. 10.25. 10.30. 10.35. 10.40. 10.45. 10.50. 10.55. 10.60. 10.65. 10.70. 10.75. 10.80. 10.85. 10.90. 10.95. 11.00. 11.05. 11.10. 11.15. 11.20. 11.25. 11.30. 11.35. 11.40. 11.45. 11.50. 11.55. 11.60. 11.65. 11.70. 11.75. 11.80. 11.85. 11.90. 11.95. 12.00. 12.05. 12.10. 12.15. 12.20. 12.25. 12.30. 12.35. 12.40. 12.45. 12.50. 12.55. 12.60. 12.65. 12.70. 12.75. 12.80. 12.85. 12.90. 12.95. 13.00. 13.05. 13.10. 13.15. 13.20. 13.25. 13.30. 13.35. 13.40. 13.45. 13.50. 13.55. 13.60. 13.65. 13.70. 13.75. 13.80. 13.85. 13.90. 13.95. 14.00. 14.05. 14.10. 14.15. 14.20. 14.25. 14.30. 14.35. 14.40. 14.45. 14.50. 14.55. 14.60. 14.65. 14.70. 14.75. 14.80. 14.85. 14.90. 14.95. 15.00. 15.05. 15.10. 15.15. 15.20. 15.25. 15.30. 15.35. 15.40. 15.45. 15.50. 15.55. 15.60. 15.65. 15.70. 15.75. 15.80. 15.85. 15.90. 15.95. 16.00. 16.05. 16.10. 16.15. 16.20. 16.25. 16.30. 16.35. 16.40. 16.45. 16.50. 16.55. 16.60. 16.65. 16.70. 16.75. 16.80. 16.85. 16.90. 16.95. 17.00. 17.05. 17.10. 17.15. 17.20. 17.25. 17.30. 17.35. 17.40. 17.45. 17.50. 17.55. 17.60. 17.65. 17.70. 17.75. 17.80. 17.85. 17.90. 17.95. 18.00. 18.05. 18.10. 18.15. 18.20. 18.25. 18.30. 18.35. 18.40. 18.45. 18.50. 18.55. 18.60. 18.65. 18.70. 18.75. 18.80. 18.85. 18.90. 18.95. 19.00. 19.05. 19.10. 19.15. 19.20. 19.25. 19.30. 19.35. 19.40. 19.45. 19.50. 19.55. 19.60. 19.65. 19.70. 19.75. 19.80. 19.85. 19.90. 19.95. 20.00. 20.05. 20.10. 20.15. 20.20. 20.25. 20.30. 20.35. 20.40. 20.45. 20.50. 20.55. 20.60. 20.65. 20.70. 20.75. 20.80. 20.85. 20.90. 20.95. 21.00. 21.05. 21.10. 21.15. 21.20. 21.25. 21.30. 21.35. 21.40. 21.45. 21.50. 21.55. 21.60. 21.65. 21.70. 21.75. 21.80. 21.85. 21.90. 21.95. 22.00. 22.05. 22.10. 22.15. 22.20. 22.25. 22.30. 22.35. 22.40. 22.45. 22.50. 22.55. 22.60. 22.65. 22.70. 22.75. 22.80. 22.85. 22.90. 22.95. 23.00. 23.05. 23.10. 23.15. 23.20. 23.25. 23.30. 23.35. 23.40. 23.45. 23.50. 23.55. 23.60. 23.65. 23.70. 23.75. 23.80. 23.85. 23.90. 23.95. 24.00. 24.05. 24.10. 24.15. 24.20. 24.25. 24.30. 24.35. 24.40. 24.45. 24.50. 24.55. 24.60. 24.65. 24.70. 24.75. 24.80. 24.85. 24.90. 24.95. 25.00. 25.05. 25.10. 25.15. 25.20. 25.25. 25.30. 25.35. 25.40. 25.45. 25.50. 25.55. 25.60. 25.65. 25.70. 25.75. 25.80. 25.85. 25.90. 25.95. 26.00. 26.05. 26.10. 26.15. 26.20. 26.25. 26.30. 26.35. 26.40. 26.45. 26.50. 26.55. 2